



DOMINIO DE PUNCTUM

Dulce Venganza – LATE HARVEST SWEET WINE



COUNTRY: Spain
REGION: VDT Castilla
SOIL: Clay and limestone,
800m altitude above sea level

ALCOHOL CONTENT: 9%

GRAPE VARIETY: 100% Chardonnay

SERVICE TEMPERATURE: 10°C

USDA – Wine made with organic grapes

Dulce Venganza literally means "Sweet revenge" in Spanish, and it refers to the sweet character of this dessert wine, a perfect combination to finish off a meal. Its late-harvested grapes give concentrate flavors, sugar and acidity.

Background:

Featured in Wine Enthusiast Magazine as a well recommended wine, this Dulce Venganza is an excellent companion for dessert. The late harvested organic grapes used in this wine are the key for its delicious sweet flavor.

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.



Tasting notes:

- **COLOR:** Light yellow with green notes.
- **NOSE:** Intense aromas of ripe fruit, honey and orange peel.
- **PALATE:** A perfect balance between sweetness and acidity. Long and pleasant finish.

Data:

- **WINEMAKER:** Ruth Fernández.
- **GRAPE:** 100% Chardonnay, organic vines planted in 2005.
- **BRIX AT HARVEST:** 16.2°
- **RESIDUAL SUGAR:** 175 gr/L
- **YEAST:** Natural indigenous yeast.
- **PH:** 3.2
- **ACIDITY:** 6.1
- **VINIFICATION:** We harvest at night so our grapes are of optimal temperature before pressing. Late harvested and cryomacerated in premises before fermenting.
- **OAK:** Unoaked.
- **PAIRING:** Ideal accompaniment to pate, desserts, patisseries and as a liquor to round off any meal.

